

Food Establishment Inspection Report

Page 1 of 3

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	13	09 / 05 / 2018	Xuan Restaurant	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER
Complaint	<input checked="" type="checkbox"/>		RATING	1:15pm	4:00pm	Pascua, Charlie/Janice
Investigation			B	SANITARY PERMIT NO.	LOCATION (Address)	
Other				180000461	Lot 10060 REM-4-1 #257 Mepa St. (K-Land BLDG); Dededo, Guam	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	
Restaurant			1	632-5235	1	
					No. of Repeat Risk Factor/Intervention Violations	
					0	
					RISK CATEGORY	
					3	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties				6
Employee Health						
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present				6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion				6
Good Hygienic Practices						
4	<input checked="" type="checkbox"/> OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use				6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth				6
Preventing Contamination by Hands						
6	<input checked="" type="checkbox"/> OUT N/A N/O	Hands clean and properly washed				6
7	IN OUT N/A <input checked="" type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6
8	<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				6
Approved Source						
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source				6
10	IN OUT N/A <input checked="" type="checkbox"/> N/O	Food received at proper temperature				6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated				6
12	IN OUT <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction				6
Protection from Contamination						
13	<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				6
14	<input checked="" type="checkbox"/> OUT N/A	Food contact surfaces: cleaned & sanitized				6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				6
Potentially Hazardous Food (TCS Food)						
16	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper cooking time and temperatures				6
17	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding				6
18	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper cooling time and temperature				6
19	IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures				6
20	IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures			<input checked="" type="checkbox"/>	6
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking and disposition				6
Consumer Advisory						
22	IN OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory provided for raw or undercooked foods				6
Highly Susceptible Populations						
23	IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized Foods used; prohibited foods not offered				6
Chemical						
24	<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used				6
25	IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used				6
Conformance with Approved Procedures						
26	IN OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, and HACCP plan				6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27		Pasteurized eggs used where required				1
28		Water and Ice from approved source				2
29		Variance obtained for specialized processing methods				1
Food Temperature Control						
30		Proper cooling methods used; adequate equipment for temperature control				1
31		Plant food properly cooked for hot holding				1
32		Approved thawing methods used				1
33	<input checked="" type="checkbox"/>	Thermometer provided and accurate				1
Food Identification						
34		Food properly labeled; original container				1
Prevention of Food Contamination						
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present				2
36		Contamination prevented during food preparation, storage & display				1
37		Personal cleanliness				1
38		Wiping cloths: properly used and stored				1
39		Washing fruits and vegetables				1
Proper Use of Utensils						
40	<input checked="" type="checkbox"/>	In-use utensils: properly stored				1
41		Utensils, equipment and linens: properly stored, dried, handled				1
42		Single-use/single-service articles: properly stored, used				1
43		Gloves used properly				1
Utensils, Equipment and Vending						
44	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				1
45	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips				1
46	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean				1
Physical Facilities						
47		Hot & cold water available, adequate pressure				2
48		Plumbing installed; proper backflow devices				2
49		Sewage and wastewater properly disposed				2
50		Toilet facilities: properly constructed, supplied, & cleaned				2
51		Garbage/refuse properly disposed; facilities maintained				2
52		Physical facilities installed, maintained, and clean				1
53		Adequate ventilation and lighting; designated areas use				1
Documents and Placards						
54		Sanitary Permit, Health Certificates valid and posted				NA

I have read and understand the above violation(s), and
I am aware of the corrective measures that shall be taken.

Person In Charge (Print and Sign) CHARLIE L. PASCUA

Date: 09/05/2018

DEH Inspector (Print and Sign)

J. CRUZ EP801 2 / J. GARCIA

Follow-up (Mark one): **YES** NO

Follow-up Date 09/13/2018

Department of Public Health and Social Services
Division of Environmental Health
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Page 2 of 3

ESTABLISHMENT NAME Xuan Restaurant		LOCATION (Address) Lot 10060 REM-4-1 #257 Mepa St. (K-Land BLDG); Dededo, Guam	
INSPECTION DATE 09 / 05 / 2018	SANITARY PERMIT NO. 180000461	PERMIT HOLDER Pascua, Charlie/Janice	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Cooked Rice/Warmer	157.0		
Raw shelled eggs/Second chiller	41.5		
Raw shelled eggs/Rear chiller	53.0		
Steamed shrimp/rear chiller	69.0		
Cooked beef/rear chiller	46.5		
Raw beef /rear chiller	51.5		
Raw pork chop/rear chiller	48.0		
Raw beef/rear chiller	47.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A Regular inspection was conducted based on Complaints #17-008A, #17-069A, & #18-096A regarding food being stored in a private residence, an "A" placard dated 2014, and the presence of a cockroach in the establishment. Previous inspection conducted 1/7/14 (0,A).	
	Partial evidence to support the complaint (non-viable cockroach egg) was found at the time of the inspection.	
	The following violations were observed:	
#20	Multiple potentially hazardous foods (PHF/TCS) such as raw beef, raw pork, cooked beef, and cooked shrimp being cold held above 41°F. All PHF/TCS foods shall be cold held at 41°F or below to prevent pathogen growth. COS: Items discarded.	COS
#25	As per owner, employees applying household pesticides after hours. The use of pesticides shall only be used and applied by a licensed pest control operator. Informed owner to discontinue use of household pesticides.	9/15/18
#33	No stem-type thermometer provided. A stem-type thermometer shall be provided to monitor all internal food temperatures to prevent pathogen growth.	10/5/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <u>CHARLIE L. PASCUA</u>	Date: <u>09/05/2018</u>
DEH Inspector (Print and Sign) <u>J. CRUZ LEPOI</u>	Date: <u>09/05/2018</u>

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